

Springtime in Italy

Wednesday, April 17, 2024

6:30pm CT

What to expect in your cooking class:

My classes are a place where curious home chefs and their families can learn new cooking skills and grow confidence in the kitchen. I want to help you become the hero of your mealtime. I will verbally guide you through every step - starting from prepping ingredients, cooking steps until your dishes are complete and plated. I will be cooking alongside you, sharing instructions, tips and tricks throughout class.

Your class is your time to ask me questions, ask for feedback, learn a little something and most importantly, have fun!

How to prepare for your class:

- For class, simply purchase your ingredients & gather your kitchen equipment from the following recipes. For a more relaxed class, prep your ingredients ahead of time (chopping, measuring). This is not required, however, as I will guide you through every step of preparation. Kitchen tools are **bolded** in each recipe.
- Shop for ingredients intuitively. If there are any ingredients featured in this recipe that aren't your favorite or not available in your local market, not to worry! Have the ingredients you enjoy or ingredients you were able to source available for class and let me know what you do have on hand for your dish. I will guide you through the preparation and cooking steps.
- Before your class starts, it's important that you have a solid internet connection, limited background noises and distractions, and are in a brightly-lit kitchen.
- I will want to see your work and cook stations as much as possible. Try to prop your device on a stack of cookbooks or use a tripod to give a good view to me.

Rigatoni with Brussel Sprouts and Kale Pesto

Ingredients:

1 **tblsp** extra-virgin olive oil, plus more for drizzling
1/2 lb brussels sprouts, halved lengthwise
6 garlic cloves, **chopped**
2 shallots, sliced
Kosher salt and freshly ground black pepper
Red chili flakes
1 **tblsp** chopped fresh rosemary
12 ounces rigatoni
1/3 **cup** chopped green olives

1/3 cup **toasted** walnuts, chopped
Optional toppings: grated parmesan and torn basil

Pesto:

3 cups kale, torn and ribs discarded
2 garlic cloves, peeled
kosher salt
2 **tblsp** grated parmesan
1/4 cup **toasted** walnuts
juice of 1 lemon or lime
squeeze of honey
1/3 cup extra virgin olive oil

Directions:

Bring a **stockpot** of water to a boil, and cook rigatoni according to package directions. Drain, **reserving** 1/2 **cup** pasta water.

Meanwhile, warm 1 tablespoon extra-virgin olive oil in a **large skillet** over medium-high heat. Add brussels sprouts, garlic, and shallots. Sauté until brussels sprouts are cooked through and caramelized, 8 – 10 minutes. Season with salt and red chili flakes (to taste), then **stir** in rosemary.

For the Kale Pesto: In a **large pot** of boiling salted water, blanch the kale and garlic cloves for 3 minutes. Remove to **ice water bath** and let cool. Use your hands to squeeze some of the water from the kale, then add kale and garlic to **blender**, along w/ parmesan cheese, walnuts, lemon juice, honey, and olive oil. Pulse until smooth, adding some of the kale water as needed to thin. Add kosher salt to taste.

Add **drained** rigatoni to the skillet, along with olives, pasta water, and kale pesto. **Toss**, allowing sauce to fully coat the pasta.

Transfer to bowls and top with another drizzle of olive oil, chopped walnuts, parmesan, and basil. Add a pinch of salt and eat!

Lemon “Tiramisu”

Ingredients:

2 cups heavy cream	¼ cup Limoncello
4 tbsp lemon juice	<i>*Lemon Curd:</i>
2 tbsp lemon zest	1/3 cup lemon juice
⅔ cup granulated sugar	1 tbsp lemon zest
1 p vanilla extract	⅔ cup granulated sugar
15.87 oz Mascarpone cheese, room temperature	1/3 cup butter
30(ish) Ladyfingers	¼ tsp Kosher salt
1 cup simple syrup – make ahead!	1 egg
	3 egg yolks

Directions:

Lemon curd: Put all of the lemon curd ingredients in a **saucepan** and cook it over medium-low heat **whisking** constantly. Once the butter melts, the consistency of the mixture will be thin, don't increase the heat. Keep whisking until the mixture thickens for about 5 minutes. When the mixture thickens, transfer it to a **fine-mesh strainer** set over and **bowl** and strain the mixture from any unnecessary lumps. This will give you a perfect and smooth curd. Cover the bowl tightly with **plastic wrap** and let the mixture cool for about 20-30 minutes.

“*Cake*”: In a **large mixing bowl**, add the heavy cream, vanilla extract, lemon zest, lemon curd, lemon juice, and sugar, and mix with an **electric hand mixer** until well combined and medium peaks are formed. Add the mascarpone cheese and cream it on low speed until the mixture is smooth.

Simple Syrup: Add equal parts sugar and water to a small saucepan over medium heat. Stir until the sugar dissolves. Let cool. Stir cooled simple syrup and Limoncello together. Dip the ladyfingers quickly in the Limoncello simple syrup and lay them in an even layer in the **9 x 13 baking pan**.

Top the soaked ladyfingers with half of the mascarpone mixture and smooth it out with a **spatula**. Spoon 4 **tbsp** of lemon curd on top and smooth it out with a spoon.

Add another layer of the dipped ladyfingers and top it with the remaining mascarpone mixture. Smooth it out with an **offset spatula**. Cover the pan tightly with plastic wrap and refrigerate for at least 4 hours. Top the tiramisu with lemon curd and smooth it out with a spatula.

**If the lemon curd is overwhelming you can substitute it for lemon pudding.*